

AMENDMENTS TO THE CLAIMS

1 (original): ice cream, the ice cream having a formulation, the ice cream comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 0.45 percent by weight of the overall ice cream formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of ice cream that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

2 (original): ice milk, the ice milk having a formulation, the ice milk comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.2 percent to 2.5 percent by weight of the overall ice milk formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of ice milk that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

3 (original): frozen yogurt, the frozen yogurt having a formulation, the frozen yogurt comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 0.5 percent by weight of the overall frozen yogurt formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of frozen yogurt that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

4-6 (canceled)